



The Cackler

The Latest EFO News

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get cracking®
Egg Farmers of Ontario

March 2021

Egg Farmers of Ontario get cracking

REAL FARMERS. REAL RECIPES.

Bos Family, Egg Farmers, Huron County, Ontario

We love producing farm fresh eggs. And you LOVE eating 'em! Here's another great recipe you can try with our eggs. Enjoy!

Key Lime Pie SERVINGS: 8 • PREP: 30 MINS • BAKE: 33 MINS

Ingredients:

- 1 cup (225 g) butter, melted plus 1 tsp (15 mL) melted tempura fat
- 1 1/2 cups (225 g) graham cracker crumbs
- 2 cups (450 mL) granulated sugar
- 4 egg yolks
- 2 (4 oz) cans sweetened condensed milk
- 1 cup (175 mL) fresh key lime juice
- 1/4 cup (60 mL) heavy cream
- 1/2 cup (125 mL) 35% whipping cream
- 1/2 cup (125 mL) lime zest

Instructions:

Prelight oven to 350°F (180°C). Gresca a 9-inch (23 cm) pie plate with 1 tsp (15 mL) melted tempura fat and line with parchment paper. In a medium bowl, combine graham cracker crumbs and sugar, stir in butter. Using back of spoon, press mixture into bottom and sides of prepared pie plate. Bake for 10 minutes, or until set.

In a large bowl, whisk together egg yolks, condensed milk and lime juice until thick. In a large bowl, beat together eggs, condensed milk and lime juice until thick. Beat until mixture is set and back of spoon. Bake until crust is set, about 25 minutes. Place on rack to cool completely.

NUTRITION PER SERVING: (1/8 recipe) 590 calories, 21 g protein, 360 mg sodium, 71 g carbohydrates, 1 g fiber, 22 g sugar, 38 g protein. Excellent source of vitamin A, riboflavin, vitamin B12, pantothenic acid and selenium. Good source of calcium, thiamin and niacin.

Egg Farmers of Ontario get cracking

Eggs & Bakin'!

Bos Family, Egg Farmers, Huron County, Ontario

We love producing farm fresh eggs. And you LOVE eating 'em! Here's another great recipe you can try with our eggs. Enjoy!

Bacon 'n Egg Lasagna YIELD: 6 to 8 SERVINGS • PREP: 30 MINS • COOK: 23 MINS • BAKE: 45 MINS

Ingredients:

- 1 lb (500 g) thick-cut bacon
- 3 tbsp (45 mL) unsalted butter
- 1 cup (250 mL) diced onion
- 1/2 cup (125 mL) all-purpose flour
- 2 cups (500 mL) milk
- 3 tins (295 mL) grated Swiss cheese
- 1/2 cup (125 mL) shredded mozzarella cheese
- 12 lasagna noodles, cooked al-dente
- 12 hard-cooked eggs, sliced
- Chopped fresh parsley

Directions:

Prelight oven to 350°F (180°C). Grease a 9-inch (3 L) glass baking dish. Top with 4 noodles in a single layer. Spread 1/2 cup (125 mL) of the sauce in prepared baking dish. Top with 4 slices of the bacon and place half of the sliced eggs. Chop bacon into 1-inch (2.5 cm) pieces. In a large bowl, mix bacon, onion, flour and milk. Bring to boil over medium heat, stirring constantly. Boil for 10 minutes, just until it starts to get crispy. Remove from heat and stir in 1/2 cup (125 mL) of the sauce and sprinkle with 1/2 cup (125 mL) of the cheese. Cover and refrigerate for 1 hour. Top with remaining noodles, sauce and cheese. Cover with foil and bake for 30 minutes.

Cover with foil and bake for 10 to 15 minutes until cheese is melted and bubbly. Remove from oven and let stand for 15 minutes before cutting. Allow lasagna to rest 15 minutes before serving.

Tips: Add a hint of maple flavor to this dish by changing your choice of bacon.

EFO RECIPES FEATURED IN MARCH

Egg recipes were on the menu with a variety of publications in March.

Horizon Magazine and *edible* (Ottawa) featured EFO's [Key Lime Pie](#) recipe and the Bos family in full page ads. In addition, *Horizon* placed our recipe on the front cover and included an ad on the full screen digital board at Yonge-Dundas Square in Toronto.

Foodism and *City Parent* magazine showcased EFO's delicious [Bacon 'n' Egg Lasagna](#) in their March issues, including the front cover of *City Parent*.

UPCOMING BOARD OF DIRECTOR'S MEETINGS:

- April 5 & 6 (via Zoom)
- May 5 & 6 (via Zoom)



Recipe Outreach

March is blooming
with egg recipes!

IN THIS ISSUE

Updates from the March Board of Directors' Meeting

In the Zone:
Updates from Zone 7

Recipe of the Month:
[Bacon 'n' Egg Lasagna](#)

EFO's Easter Tree Contest

INFORMATION *update*

Business Highlights from the March 2 & 3, 2021 Board meeting

Early Fowl Removal and Egg Market Update

Volatility continues to dominate egg markets in early 2021 with modest strengthening in some market segments. The overall demand for eggs in combination with actions taken to reduce egg supplies in the short-term have started to correct the balance in the market. The gradual lifting of COVID restrictions continues to create optimism for further improvements in the weeks ahead.

Shell egg sales remain very strong with total sales at the national level up 14.5% compared to the same week (pre-pandemic) last year. Price feature activity is expected to continue throughout March, which should help to maintain these high retail demand levels leading up to Easter.

On the processed egg side of the market, volumes have recovered somewhat from earlier lows. Processed egg demand remained in the same range of about 15 to 20 per cent below last year. Earlier forecasts suggested demand would remain about 30

per cent below last year through the first quarter, so these past few weeks are above expectations. With the increase in demand and egg storage levels currently non-existent, some imports have been required to fill some specific demands.

The market will continue to be monitored closely and our system will need to be ready to use the tools available to balance the market if conditions swing again into an oversupply situation.

Annual General Meeting

As Ontario continues to be in a State of Emergency, EFO's Annual General Meeting (AGM) will be held virtually on Wednesday, March 31, from 10:00 a.m. – 1:00 p.m. This meeting will follow a similar format to last year's AGM and will offer simultaneous translation. Invitations have recently been sent. If you have not received your invitation and would like to register, please email eggboard@getcracking.ca.

Pullet Audits

The Zoom training sessions for pullet audits were held February 22 and 23 with over

100 farms participating. EFO Inspectors will be in contact with those who were not able to attend for one-on-one sessions. EFC staff have already completed a few audits and will be contacting pullet growers to continue this process. The audits will be spread out for 2021, but all farms will have an audit by the end of the year. EFO staff will continue to conduct the follow up of Corrective Action Requests (CARs) after an audit has been completed.

Visit www.getcracking.ca/members for up-to-date industry information, regulations and policies.

WITH THIS ISSUE

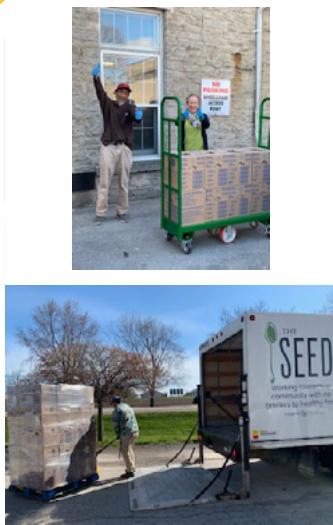
* AI Industry Update (Commercial)

* Veterinary Advisory ILT in Ontario

* denotes to egg and pullet farmers only

IN THE Zone

A place to share the success of local activities and events



Since the beginning of the COVID-19 pandemic, egg farmers in Zone 7 have donated countless fresh eggs to those in need.

These donations were made to many organizations within their community, including the Owen Sound Salvation Army, Big Brothers/Big Sisters, and Owen Sound, Walkerton, Paisley, Orangeville, Fisher Farms, Fergus, Arthur, Elora, Hope House, West Willow, Royal City and Good Food food banks.

Thank you Zone 7 for working together to support local communities.

Coming up next month : Zone 8 activities



RYAN BROWN JOINS EGG FARMERS OF ONTARIO

Egg Farmers of Ontario (EFO) would like to welcome Ryan Brown to the Egg Team as General Manager.

Ryan joined EFO on March 1 and brings with him a solid foundation in agriculture, having most recently served as General Manager of Turkey Farmers of Ontario since 2016. Ryan also held the position of Vice President, Operations with Grain Farmers of Ontario (2010 – 2016) and was General Manager of Ontario Corn Producers from 2006 to 2010.

His educational background includes an Honours B.Sc. Agriculture and a Masters of Business Administration, both completed at the University of Guelph.

EFO staff and Board of Directors look forward to working with Ryan to continue our journey as a strong and viable system of promoting and marketing eggs.

POLICIES AND PROCEDURES NOTICE

Reminder: New policies and procedures will be updated and posted on EFO's farmer website at www.getcracking.ca/members/operations-quota as they come into effect.

Policies, procedures and documents posted on EFO's farmer website contain the most up-to-date versions and should be used for all policy interpretation and quota transactions. Please check this site frequently.

If further information or clarification on any matter is required, farmers should contact EFO's office.

HURON COUNTY EGG FARMERS CREATE DOWNTOWN SIGN



Of course Zone 5 egg farmers had to take part and created an eggs-cellent billboard, beautifully painted by local egg farmer Jill Denys. The sign is complete and ready for installation!

With renovations taking place on the main street in Clinton, local business owners were concerned with customers having to access their locations through back alleys.

As a result, the community pulled together to create a series of "billboards" to spruce things up.

PRODUCTION STATISTICS

(in boxes of 15 dozen)

**Ontario Production
(week ending #4)**
2021 – 1,530,162
2020 – 1,460,481

**Ontario IP
(week ending #4)**
2021 – 328,326
2020 – 322,691

**Ontario EFP
(week ending #4)**
2021 – 58,867
2020 – 104,280

**US Shell Egg Imports
to Ontario (week ending
February 13, 2021 - #7)**

2021 – 36,192
2020 – 40,629

follow us online!


YOUR SUPPORT IS NEEDED FOR THE CENSUS OF AGRICULTURE

Statistics Canada needs your help in supporting the Census of Agriculture. Why is this important and how does census data help farmers?

The data resulting from completed questionnaires ensure better information is available not only to the public, but to government groups who may be making important decisions related to issues like compensation, trade and other important files.

The Census of Agriculture will be ready in May 2021. To learn more about the census and access the toolkit, visit <https://census.gc.ca/resources-ressources/cst-tsc/agriculture-eng.htm>.

RSS FEED

Don't miss out on important updates!

A feature of the farmer website, www.getcracking.ca/members, offers a Rich Site Summary (RSS). This is a format for delivering regularly changing web content.

Egg and pullet farmers who subscribe to this feed will receive any updates to the website via email.

Please visit www.getcracking.ca/members/member-farmer-news to sign up.

NO MESS MEALS WITH EGGS!

Registered Dietitian Andrea D'Ambrosio virtually visited CHCH Morning Live on February 22 to share healthy one pot/one pan meals.

Andrea demonstrated how to make delicious veggie and egg flatbreads to share how nutritious meals can be made quickly with little mess!

To view the segment, visit <https://www.chch.com/healthy-one-pot-meals/>.

HAVE YOU MADE AN EASTER TREE YET?

Attention farmers - we need your help!

EFO is encouraging Ontarians to decorate "Egg Trees" and we're handing out tons of prizes to consumers.

Will you help spread the word? Get the household together and make your Easter egg tree, then share a photo of it on social media using #EasterTreeContest. Trees can be indoors or outdoors, at the bus stop, in your front window or even in your packing room!

Need some [inspiration](#)? No problem!

Learn more about the categories and prizes available to the public on our [contest landing page](#).



FARMER UPDATES

FOR SALE

6,000 bird free run system for sale.
75 side belt Vencomatic nests,
Vencomatic slatted floor,
Cumberland chain feeder.

Phone: 519-625-8316

40 ft. of Vencomatic egg conveyor,
9 years old, 40 ft of Farmer
Automatic egg conveyor.

Phone: 519-625-8316

SAVE THE DATE

The National Poultry Show is going virtual this year on April 7 and 8.

Two sessions will run each day from 10 a.m. to noon and 1 p.m. to 3 p.m. and will focus on four topics: Biosecurity, Health Management, Equipment and Innovation.

To view the show agenda or to learn about keynote speakers, visit <https://www.poultryindustrycouncil.ca/events/the-national-poultry-show>.



Happy Easter

Holiday Notice:

EFO staff will be taking Friday, April 2 to celebrate Easter.

Wishing everyone health and happiness this Easter!

MONTHLY Recipe

Bacon 'n' Egg Lasagna



Servings: 6 to 8
Prep Time: 30 minutes
Cook Time: 23 minutes
Bake Time: 45 minutes

INGREDIENTS

1 lb (500 g) thick-cut bacon
3 tbsp (45 mL) unsalted butter
1 cup (250 mL) diced onion
3 tbsp (45 mL) all-purpose flour
2 cups (500 mL) milk
3 $\frac{3}{4}$ cups (925 mL) grated Swiss cheese
salt and pepper
12 lasagna noodles, cooked al-dente
12 hard-cooked eggs, sliced
chopped fresh parsley

DIRECTIONS

Preheat oven to 350°F (180°C). Grease 13-x 9-inch (3 L) glass baking dish with 1 tbsp (15 mL) butter; set aside. Chop bacon into 1-inch (2.5 cm) pieces. In a large skillet, on medium high heat, cook bacon for 10 minutes, just until it starts to get crispy. Remove with slotted spoon; drain on paper towels. Set aside. In a medium saucepan, over medium heat, melt remaining butter; add onion and cook for 3 minutes, stirring occasionally. Stir in flour and cook for 2 minutes. Gradually whisk in milk to combine; whisk in 1 cup (250 mL) of the Swiss cheese. Cook, stirring until sauce just begins to thicken, about 5 minutes. Remove from heat; season with salt and pepper to taste. Spread $\frac{1}{2}$ cup (125 mL) of the sauce in prepared baking dish. Top with 4 noodles in a single layer, overlapping slightly. Sprinkle half of the bacon and place half of the sliced eggs. Pour $\frac{3}{4}$ cup (175 mL) of the sauce and sprinkle with 1 cup (250 mL) of the cheese. Repeat layers once. Top with remaining noodles, sauce and cheese. Cover with foil and bake for 30 minutes. Remove foil and bake for 10 to 15 minutes until cheese is bubbly. Allow lasagna to rest 15 minutes before serving. Garnish with parsley.

"egg-pert" advice

TIP: Try adding a hint of maple flavour to this dish by simply changing your choice of bacon!

EGGS IN THE NEWS

Retiring Graham says he'll miss the industry's great people most

Ontario Farmer
March 9, 2020
Suzanne Atkinson

After a whirlwind career leading Egg Farmers of Ontario, Scott Graham is settling into the slower pace of retirement during a pandemic.

Graham, of St. Mary's, retired as chairman in 2020 after 12 years on the board including eight as chairman, and says he was "very fortunate," to be surrounded by

a "lot of really good people," whether that was staff or fellow directors.

"There was a lot of respect between everybody," he says. "We were always very transparent, I think, with each other and there was no hidden agendas. That type of thing for the most part made my time as chair very, very enjoyable."

Graham notes the industry responded to the growing needs of industry and consumer concerns and "took a real position on animal care," transitioning to enriched and cage-free housing.

The egg industry he said, has been a great family business and more are wanting in than are exiting. "Probably

the biggest thing that we struggle with in the businesses is just not too much quota available."

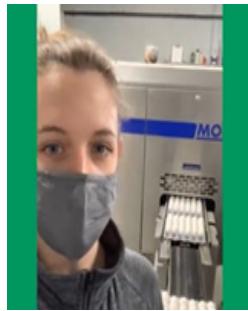
Graham said that transitioning from the chairmanship of the large organization to retirement was a bit of a shock. He and wife Laurie had planned to travel. Instead, traveling since retirement has mostly been around the golf course.

Graham added that son Brett arrived home and handled the family business so well that it was Scott who was often calling home to check on things, rather than Brett asking for direction.

outreach UPDATES

EFO participates in live farm tour

Farm & Food Care (Ontario) recently partnered with Ag in the Classroom Canada to celebrate Canada's Ag Day and the launch of the new program, *The Real Dirt on Farming in the Classroom*, during which they presented a series of live farm tours on Facebook featuring an egg farm in Ontario, a beef farm in British Columbia, a canola researcher from Alberta and a chicken farm in Nova Scotia.



Janelle Caldwell from Gray Ridge Egg Farms represented Egg Farmers of Ontario as she showcased

an enriched layer barn, equipment used to collect and pack eggs and answered questions during the live egg farm tour on February 23.

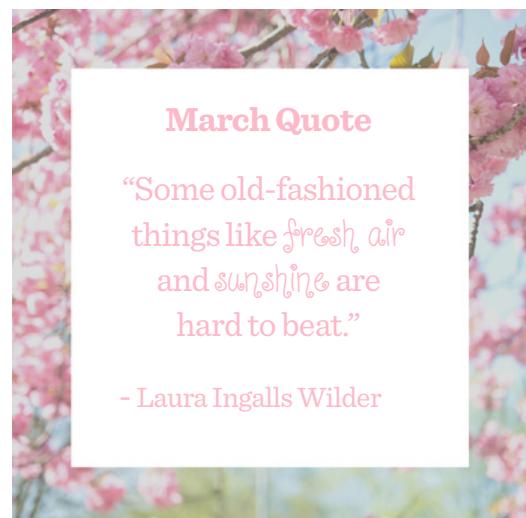
Participants asked Janelle a number of questions, including a grade two class who wanted to know "Have you seen eggs break while on the conveyor?" and a grade four class who asked "Why do chickens like to lay eggs in the dark?"

The event was well received with the tour being viewed more than 4000 times to date, including views by entire classrooms.

To view the tour, visit <https://www.facebook.com/FarmFoodCareON/videos/836701653575536/>.



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7	Scott Brookshaw	sbrookshaw7@gmail.com	519-671-7568
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Pullet	Alvin Brunsved	brunsvelda@gmail.com	519-319-1874



EGG FARMERS OF ONTARIO MISSION STATEMENT

Egg Farmers of Ontario is a farmer-run organization that manages the supply and orderly marketing of eggs so consumers can enjoy fresh, safe, high-quality protein at a fair price.